

UNITED STATES PATENT AND TRADEMARK OFFICE  
**CERTIFICATE OF CORRECTION**

PATENT NO. : 7,368,143 B2  
APPLICATION NO. : 10/646609  
DATED : May 6, 2008  
INVENTOR(S) : Buhler et al.

Page 1 of 2

It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

In column 4, lines 18-42, delete the paragraph beginning with "The invention further includes ..." and ending with "... before pasteurizing." and insert the following paragraph:

--The invention further includes a method of preparing a water-based low-calorie low-fat butter-flavored topping composition. Such method comprises forming a first mixture by blending less than about 1 part cellulose gel (preferably microcrystalline cellulose) with water to form a hydrated gel, mixing in about 1-5 parts milk powder, mixing in about 1-5 parts protein (preferably cheese whey or hydrogenated soy powder), mixing in the balance of the water, mixing in about 10-16 parts bulking agent (preferably starch hydrolyzates), and heating the first mixture to over 100°F (preferably to about 130°F); forming a second mixture by melting about 13-16 parts fat (preferably coconut fat), and mixing in less than about 1 part nonionic lipophilic emulsifier (preferably DURTAN™ 60), less than about 1 part nonionic hydrophilic emulsifier (preferably polysorbate 60), less than about 1 part lecithin and less than about 1 part other emulsifier (preferably monodiglyceride) into the fat; mixing the first mixture and the second mixture to form the composition; adding less than about 2 parts salt and less than about 1 part flavoring to the composition; pasteurizing the composition; cooling the composition to less than 50°F (preferably to about 40°F or to about 35°F); and packaging the composition. The method preferably further includes adding coloring (preferably annatto) to the composition before pasteurizing.--.

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It is certified that error appears in the above-identified patent and that said Letters Patent is hereby corrected as shown below:

In column 4, line 48 through column 5, line 5, delete the paragraph beginning with "The invention further includes ..." and ending with "... before pasteurizing." and insert the following paragraph:

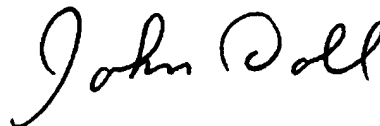
--The invention further includes a method of preparing a milk-based low-calorie low-fat butter-flavored topping composition. Such method comprises mixing more than 40 parts whole milk with less than 1 part cellulose gel (preferably microcrystalline cellulose), mixing in about 10-16 parts bulking agent (preferably starch hydrolyzates), mixing in more than 25 parts heavy cream, mixing in less than 0.5 parts lecithin, homogenizing the resulting composition, and packaging the composition. The method preferably includes heating the more than 40 parts whole milk to over 90°F (preferably to about 110°F), mixing in the less than 1 part cellulose gel, mixing in the about 10-16 parts bulking agent, heating to over 120°F (preferably to about 130°F), mixing in the more than 25 parts heavy cream, mixing in the less than 0.5 parts lecithin, heating to over 160°F (preferably to about 170°F), mixing in less than 2 parts salt and less than 0.5 parts coloring while heating, passing through a homogenizer at 1500 psi after holding temperature above 160°F (preferably at about 170°F) for 30 minutes, cooling to less than 90°F (preferably to about 80°F), adding less than 1 part flavoring, and packaging.--.

In column 8, line 35, delete "ganima-nonalactone" and insert --gamma-nonalactone--.

In column 9, line 17, delete "homoaenizer" and insert --homogenizer--.

Signed and Sealed this

Twelfth Day of May, 2009



JOHN DOLL  
*Acting Director of the United States Patent and Trademark Office*